



HARVEST OF THE MONTH

Beets

Not only is the color of this pesto really pretty, but we love the balance of the roasted beet and garlic with the slightly sweet almond flavor.

ROASTED BEET AND GARLIC PESTO FETTUCCHINE

INGREDIENTS

Two large red beets, roasted
 One head garlic, roasted
 3/4 cup raw whole almonds
 1/2 cup olive oil
 One teaspoon of garlic
 Two tablespoons red wine vinegar
 1/2 cup Parmesan cheese, grated
 One teaspoon sea salt
 1/8 teaspoon cracked black pepper
 One pound Fettucine
 Parsley, minced for garnish
 Parmesan cheese, grated for garnish (optional)

INSTRUCTIONS

Preheat the oven to 425°F. Wash beets, wrap them in foil and place them on a baking sheet. Cut the top off the garlic and pour one teaspoon of olive oil over it. Wrap in foil and place on the same baking sheet.

Bake the beets and garlic until tender (about 30 to 35 minutes). Carefully remove the foil and peel the skin off the beets.

Pulse the almonds in a food processor until they are a fine meal. Squeeze out the roasted garlic into the food processor with the almonds. Add the beets, olive oil, vinegar, and Parmesan cheese and pulse until you have a smooth pesto-like sauce.

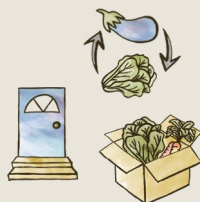
Add a little more olive oil or water if it is too thick. Season to taste with salt and pepper.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until al dente, about 8 to 10 minutes. When the pasta is done, toss with the pesto and season with salt. Top with parsley and Parmesan cheese if desired.



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